

**Question for written answer E-003837/2016
to the Commission
Rule 130
Esther Herranz García (PPE)**

Subject: Organic sourdough bread

According to recent studies, the key to producing good-quality traditional bread is sourdough, a mixture of flour and water slowly fermented using lactobacilli and wild yeast, which has a number of health benefits, including a lower glycaemic index, making it less conducive to diabetes. It is also easier to digest owing to prior gluten decomposition and contains phytase, an enzyme essential for intestinal functioning, improving the taste of the bread and ensuring a longer shelf life.

A bakers' association in Belgium is now producing organic sourdough bread with a quality label costing practically the same as mass-produced bread.

In view of the benefits of sourdough bread, has the Commission considered launching publicity campaigns to promote this product?

Does the Commission consider it feasible to promote the consumption of sourdough bread by means of a recognised quality label?